

VISIT...

LANZAROTE
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CinnabonŽ Strawberry Lemonade & Mochalatta ChillŽ

Cinnabon gives lemonade a twist by adding strawberry syrup.

It's a simple clone when you snag some Hershey's strawberry

syrup (near the chocolate syrup in your supermarket),

and a few juicy lemons. But if it's a bit of a caffeine

buzz you're looking for — enhanced by a killer chocolate

rush — it's the Mochalatta Chill you'll want to whip up.

Brew some double-strength coffee (see Tidbits) and let it

cool off, then get out the half & half and chocolate syrup.

Man, these sippers are just too dang easy!

Strawberry Lemonade

1/2 cup lemon juice (from 3-4 fresh lemons)

1/4 cup sugar

2 cups water

2 tablespoons Hersheys strawberry
syrup

1. Mix ingredients together in a pitcher.
Serve over ice.

Makes 2 drinks.

Mochalatta Chill

1 cup double strength coffee, cold (see
Tidbits)

1 cup half and half

1/2 cup Hershey's chocolate syrup

Topping

whipped cream

1. Combine all ingredients in a small pitcher. Stir well or cover

and shake. Pour over ice in two 16 ounce glasses, and top with

whipped cream.

Makes 2 large drinks.

Tidbits

Make double-strength coffee in your coffee maker by adding half

the water suggested by the manufacturer.
Allow coffee to chill

in the refrigerator before using it in this recipe.